



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Kyoto Japanese Restaurant  
185 Church Street  
Whitinsville, MA 1588  
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Inspector
4E200	3/18/24	2:09 PM 4:29 PM	Routine	K.Donahue
Permit Number	Risk	Variance	Client Type	
2024-023	2	YES-	Restaurant	

## Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served,	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
8. Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: properly stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed,	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

*Kath Donahue*

K.Donahue

*Loi Nguyen*

Loi Nguyen - Expires  
Certificate #:

Priority	Pf	Core	Repeat	Risk Factor	Good Retail
0	2	3		3	2

Follow Up Required: ☐ Y Follow Up Date:

# FOOD SAFETY INSPECTION REPORT

Page Number

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Kyoto Japanese Restaurant  
185 Church Street  
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Inspection Number  
4E200

Date  
3/18/24

Time In/Out  
2:09 PM  
4:29 PM

Inspector  
K.Donahue

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Protection From Contamination

#### Food Separated and protected

#### 15 3-302.11 (A)(4) Packaged and/or wrapped foods - Kitchen -

COS

C

Cut zucchini with no cover. All prepped food must be covered and protected. *Code: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.*



### Time / Temperature Control for Safety

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## Inspection Report (Continued)

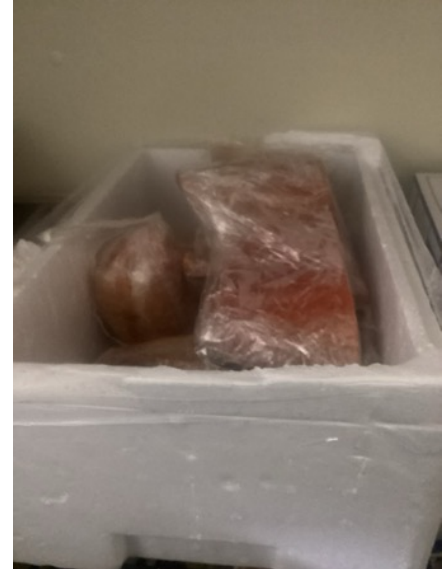
Repeat Violations Highlighted in Yellow

### Date marking and disposition

#### 23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -

COS

**Pf** Salmon prepped and portioned today. Please date. All food must be dated *Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*



#### 23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -

COS

**Pf** Fried onions made today with no date marking in freezer. Please date *Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*



## Physical Facilities

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:  
[https://www.northbridgemass.org/sites/g/files/vyhli981f/uploads/inspectionpolicyfoodestablishments\\_august\\_2022.pdf](https://www.northbridgemass.org/sites/g/files/vyhli981f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf)

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K.Donahue

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Physical Facilities installed, maintained & cleaned

55

#### 6-501.16 Drying Mops - Establishment -

COS

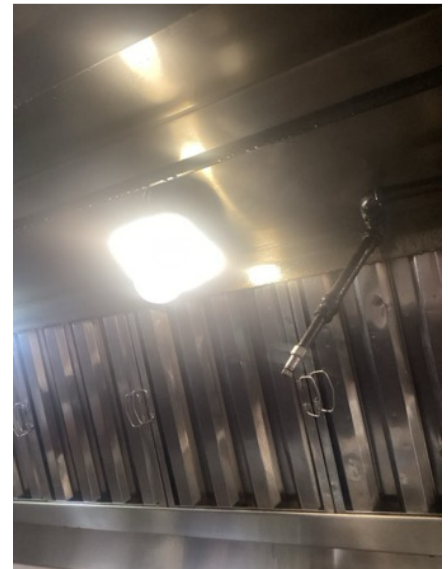
- C** Mop must be hung to dry *Code: After use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment, or supplies.*



56

#### 6-501.14 Clean. Vent. Sys. Prev. Discharge - Kitchen -

- C** Hood vent done December and due May. The filters are clean but areas of grease buildup should be cleaned more frequently. *Code: Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge.*



## Notes

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:  
[https://www.northbridgemass.org/sites/g/files/vyhliif981/f/uploads/inspectionpolicyfoodestablishments\\_august\\_2022.pdf](https://www.northbridgemass.org/sites/g/files/vyhliif981/f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf)

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Inspector  
K.Donahue

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Notes

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#### Notes - Establishment -

N Ph test logs - General Notes.

Date	Time	pH	Corrective Action(s)	Staff Signature
2-14	11:00	6.0	A/A	H/L
2-15	11:40	6.0	A/A	H/L
2-16	11:00	6.0	A/A	H/L
2-17	8:30	6.0	A/A	L/N
2-18	8:30	6.0	A/A	L/N
2-19	8:30	6.0	A/A	L/N
2-20	8:30	6.0	A/A	L/N
2-21	8:30	6.0	A/A	L/N
2-22	8:30	6.0	A/A	L/N
2-23	8:30	6.0	A/A	L/N
2-24	8:30	6.0	A/A	L/N
2-25	8:30	6.0	A/A	L/N
2-26	8:30	6.0	A/A	L/N
2-27	8:30	6.0	A/A	L/N
2-28	8:30	6.0	A/A	L/N
2-29	8:30	6.0	A/A	L/N
2-30	8:30	6.0	A/A	L/N
3-1	8:30	6.0	A/A	L/N
3-2	8:30	6.0	A/A	L/N
3-3	8:30	6.0	A/A	L/N
3-4	8:30	6.0	A/A	L/N
3-5	8:30	6.0	A/A	L/N
3-6	8:30	6.0	A/A	L/N
3-7	8:30	6.0	A/A	L/N
3-8	8:30	6.0	A/A	L/N
3-9	8:30	6.0	A/A	L/N
3-10	8:30	6.0	A/A	L/N
3-11	8:30	6.0	A/A	L/N
3-12	8:30	6.0	A/A	L/N
3-13	8:30	6.0	A/A	L/N
3-14	8:30	6.0	A/A	L/N
3-15	8:30	6.0	A/A	L/N
3-16	8:30	6.0	A/A	L/N
3-17	8:30	6.0	A/A	L/N
3-18	8:30	6.0	A/A	L/N
3-19	8:30	6.0	A/A	L/N
3-20	8:30	6.0	A/A	L/N
3-21	8:30	6.0	A/A	L/N
3-22	8:30	6.0	A/A	L/N
3-23	8:30	6.0	A/A	L/N
3-24	8:30	6.0	A/A	L/N
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3-30	8:30	6.0	A/A	L/N
3-31	8:30	6.0	A/A	L/N
4-1	8:30	6.0	A/A	L/N
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4-12	8:30	6.0	A/A	L/N
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4-18	8:30	6.0	A/A	L/N
4-19	8:30	6.0	A/A	L/N
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7-4	8:30	6.0	A/A	L/N
7-5	8:30	6.0	A/A	L/N
7-6	8:30	6.0	A/A	L/N
7-7	8:30	6.0	A/A	L/N
7-8	8:30	6.0	A/A	L/N
7-9	8:30	6.0	A/A	L/N
7-10	8:30	6.0	A/A	L/N
7-11	8:30	6.0	A/A	L/N
7-12	8:30	6.0	A/A	L/N
7-13	8:30	6.0	A/A	L/N
7-14	8:30	6.0	A/A	L/N
7-15	8:30	6.0	A/A	L/N
7-16	8:30	6.0	A/A	L/N
7-17	8:30	6.0	A/A	L/N
7-18	8:30	6.0	A/A	L/N
7-19	8:30	6.0	A/A	L/N
7-20	8:30	6.0	A/A	L/N
7-21	8:30	6.0	A/A	L/N
7-22	8:30	6.0	A/A	L/N
7-23	8:30	6.0	A/A	L/N
7-24	8:30	6.0	A/A	L/N
7-25	8:30	6.0	A/A	L/N
7-26	8:30	6.0	A/A	L/N
7-27	8:30	6.0	A/A	L/N
7-28	8:30	6.0	A/A	L/N
7-29	8:30	6.0	A/A	L/N
7-30	8:30	6.0	A/A	L/N
7-31	8:30	6.0	A/A	L/N
8-1	8:30	6.0	A/A	L/N
8-2	8:30	6.0	A/A	L/N
8-3	8:30	6.0	A/A	L/N
8-4	8:30	6.0	A/A	L/N
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8-8	8:30	6.0	A/A	L/N
8-9	8:30	6.0	A/A	L/N
8-10	8:30	6.0	A/A	L/N
8-11	8:30	6.0	A/A	L/N
8-12	8:30	6.0	A/A	L/N
8-13	8:30	6.0	A/A	L/N
8-14	8:30	6.0	A/A	L/N
8-15	8:30	6.0	A/A	L/N
8-16	8:30	6.0	A/A	L/N
8-17	8:30	6.0	A/A	L/N
8-18	8:30	6.0	A/A	L/N
8-19	8:30	6.0	A/A	L/N
8-20	8:30	6.0	A/A	L/N
8-21	8:30	6.0	A/A	L/N
8-22	8:30	6.0	A/A	L/N
8-23	8:30	6.0	A/A	L/N
8-24	8:30	6.0	A/A	L/N
8-25	8:30	6.0	A/A	L/N
8-26	8:30	6.0	A/A	L/N
8-27	8:30	6.0	A/A	L/N
8-28	8:30	6.0	A/A	L/N
8-29	8:30	6.0	A/A	L/N
8-30	8:30	6.0	A/A	L/N
8-31	8:30	6.0	A/A	L/N
9-1	8:30	6.0	A/A	L/N
9-2	8:30	6.0	A/A	L/N
9-3	8:30	6.0	A/A	L/N
9-4	8:30	6.0	A/A	L/N
9-5	8:30	6.0	A/A	L/N
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9-30	8:30	6.0	A/A	L/N
9-31	8:30	6.0	A/A	L/N
10-1	8:30	6.0	A/A	L/N
10-2	8:30	6.0	A/A	L/N
10-3	8:30	6.0	A/A	L/N
10-4	8:30	6.0	A/A	L/N
10-5	8:30	6.0	A/A	L/N
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10-28	8:30	6.0	A/A	L/N
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10-30	8:30	6.0	A/A	L/N
10-31	8:30	6.0	A/A	L/N
11-1	8:30	6.0	A/A	L/N
11-2	8:30	6.0	A/A	L/N
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11-13	8:30	6.0	A/A	L/N
11-14	8:30	6.0	A/A	L/N
11-15	8:30	6.0	A/A	L/N
11-16	8:30	6.0	A/A	L/N
11-17	8:30	6.0	A/A	L/N
11-18	8:30	6.0	A/A	L/N
11-19	8:30	6.0	A/A	L/N
11-20	8:30	6.0	A/A	L/N
11-21	8:30	6.0	A/A	L/N
11-22	8:30	6.0	A/A	L/N
11-				



# FOOD SAFETY INSPECTION REPORT

Page Number

6

Kyoto Japanese Restaurant  
185 Church Street  
Whitinsville, MA 1588

Inspection Number  
4E200

Date  
3/18/24

Time In/Out  
2:09 PM  
4:29 PM

Inspector  
K.Donahue

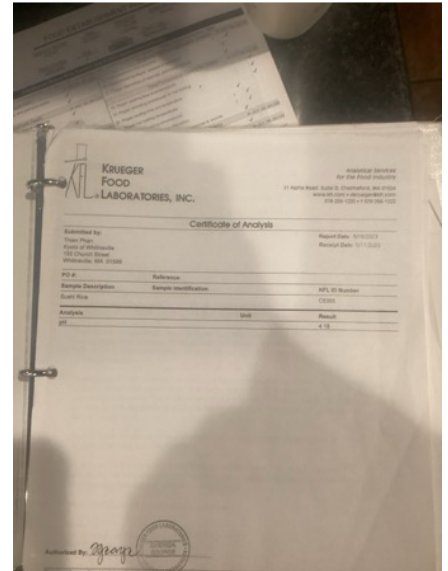
## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

### Notes - Establishment -

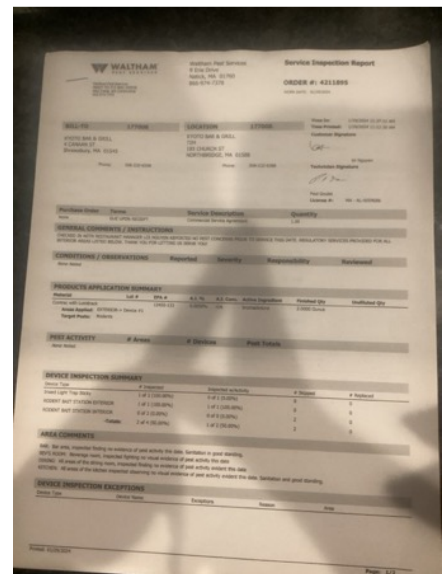
N Lab Ph testing - General Notes.



88

### Notes - -

N Pest control - General Notes.



# FOOD SAFETY INSPECTION REPORT

Page Number

7

Kyoto Japanese Restaurant  
185 Church Street  
Whitinsville, MA 1588

Inspection Number  
4E200

Date  
3/18/24

Time In/Out  
2:09 PM  
4:29 PM

Inspector  
K.Donahue

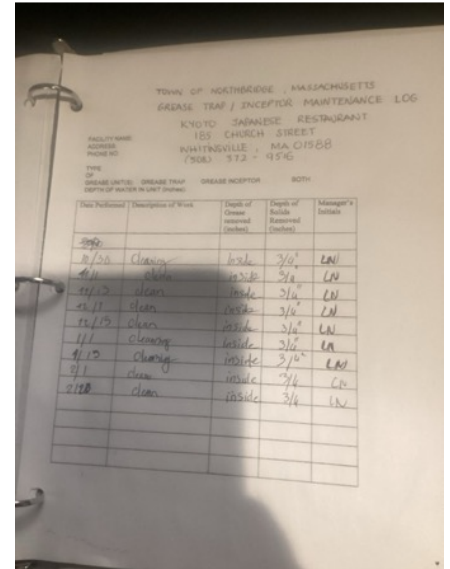
## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

Notes - -

N Grease trap logs - General Notes.



## List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Is PIC on site	IN
Does establishment have copy of inspection policy	IN
Are the ServSafe, Choke Save and MA Allergy Cert. posted?	IN
Is a current permit posted?	IN
Is grease trap log provided	IN
Are SOP's in place for cleaning up vomit/diarrheal incidents?	IN
Are Employee reporting forms on site.	IN
If applicable, is operation in compliance with HACCP plan?	IN
Irreversible Test strips/device available?	IN
Handsinks accessible.	IN
Notification posted for most recent inspection report?	IN
Most recent Inspection report available?	IN
Are pest control reports available and up to date?	IN

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:  
[https://www.northbridgemass.org/sites/g/files/vyhliif981/f/uploads/inspectionpolicyfoodestablishments\\_august\\_2022.pdf](https://www.northbridgemass.org/sites/g/files/vyhliif981/f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf)

# FOOD SAFETY INSPECTION REPORT

Page Number

8

Kyoto Japanese Restaurant  
185 Church Street  
Whitinsville, MA 1588

Inspection Number  
4E200

Date  
3/18/24

Time In/Out  
2:09 PM  
4:29 PM

Inspector  
K.Donahue

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Hand washing sinks supplied with liquid soap, paper towels and trash

IN

Test kits on site for sanitizer.

IN

## List 2

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Conformance with approved procedures

IN

Approved HACCP plan on file w/variance

IN

Are cold holding temps being followed?

IN

Food is protected from contamination

IN

Thermometers present in refrigerated and hot holding units

IN

Food storage in compliance. All product up off floor?

IN

Food Contact surfaces clean and sanitized?

IN

Sanitizer for wiping cloths available?

IN

## Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	1 door refrigerator			37.6 °F
Establishment	Walk-in cooler			36.2 °F
Kitchen	1 Door Freezer			8 °F
Establishment	2 door cold reach in			36.4 °F
Establishment	3 door cold holding			38.2 °F
Establishment	2 door cold reach in			35.2 °F
Kitchen	Rice Warmer	White rice		151.2 °F
Bar area	3 door cold holding			39.2 °F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

## Notes

Please make sure to keep all shellfish tags on site for 90 days

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:  
[https://www.northbridgemass.org/sites/g/files/vyhlif981f/uploads/inspectionpolicyfoodestablishments\\_august\\_2022.pdf](https://www.northbridgemass.org/sites/g/files/vyhlif981f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf)



# FOOD SAFETY INSPECTION REPORT

Page Number

9

Kyoto Japanese Restaurant  
185 Church Street  
Whitinsville, MA 1588

Inspection Number  
4E200

Date  
3/18/24

Time In/Out  
2:09 PM  
4:29 PM

Inspector  
K.Donahue

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Please make sure to keep all shellfish tags on site for 90 days.  
Chlorine sanitizer tested at 100 ppm  
PIC showed inspector his daily photo log for ph testing...looks great!